TRENDS IN FOOD SCIENCE & TECHNOLOGY
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Oat β-glucan – physicochemical properties and physiological effects, by Peter J. Wood (December, pp. 311–314):
There is a printing error in Fig. 2. The oat section is on the right; the barley section is on the left.

Solid-state pH sensors for food applications, by Erika Kress-Rogers (December, pp. 320–324):
In the heading of Table 1, and on p. 323, para. 3, first line, 'biosensor' should read 'sensor'.